

Ingredients

- 2 butternut snap biscuits
- 250g block cream cheese, softened
- 1/4 cup honey
- 12 shortcrust pastry tartlets (see note)
- 300ml tub thickened cream, whipped



Directions

Step 1

- Place biscuits in a small food processor.
- Pulse until fine crumbs form.





Step 2

- Using an electric mixer, beat cream cheese and honey until smooth.

Step 3

- Spoon cheese mixture between pastry cases.
- Spoon cream into a piping bag fitted with a 1cm fluted nozzle.
- Pipe cream over cream cheese mixture.
- Sprinkle with the biscuit crumbs.
- Serve immediately.

